

Case No. F7436(V)

**Amendments to the claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

1. Vegetable oil which contains at least 180 ppm of olive phenolics, characterized in that the oil comprises a dispersion of 0.05 - 0.5 wt. % of solid matter derived of olive fruit with a particle size of 0.1  $\mu$ m - 5 mm and in that at least 18 ppm of the olive phenolics is associated with said particles.
2. (currently amended) Vegetable oil according to claim 1, characterized in that the amount of olive derived solid matter is chosen ~~such~~so that a bitterness score of less than 3<sub>1</sub> results, where bitterness is assessed by comparison with standard oleuropein solutions using the graph of figure 1.
3. Vegetable oil according to claim 1, characterized in that the amount of olive derived solid matter is chosen such that a phenolics content of at least 300 ppm and a bitterness score of less than 5 results, where bitterness is assessed by comparison with standard oleuropein solutions using the graph of figure 1.
4. (currently amended) Method of fortifying a food product with phenolic compounds ~~by comprising incorporating into~~ the food product solid matter derived from olives which have not been subjected to a debittering treatment, which solid matter has a particle size of 0.1  $\mu$ m - 5 mm, characterized in that the olives derived solid matter is added to the food product in an amount of 0.05 - 0.5 wt. %, ~~preferably 0.1 - 0.3 wt. %.~~

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5. (currently amended) Method according to claim 4, whereby the solid matter is chosen from the group consisting of 1. Particles of unprocessed olives, 2. The solids which settle at the bottom of tanks in which the oil resulting from olivesolive pressing is stored and 3. Particles of the cake which remains after pressing the liquid phase from olives.
6. (previously presented) Method according to claim 4, whereby the obtained food product contains at least 10 ppm of olive derived phenolic compounds.
7. (previously presented) Method according to claim 4, whereby the food product is a vegetable oil, preferably an olive oil.
8. (currently amended) Method according to claim 4, whereby the olive solid matter is obtained by soaking the solid material ~~allowed to soak~~ in the oil for at least one minute and then ~~is separated~~ separating the solid from the oil.
9. (previously presented) Method according to claim 4, whereby the food product is chosen from a group consisting of a spread, a salad dressing, mayonnaise or a sauce.
10. (previously presented) Food product obtainable by the method according to claim 4.
11. (previously presented) Food product prepared with the oil obtainable by the method according to claim 7.